ZANUSSI

Electrolux

ELECTRIC COOKER

ZCE 640
ZCE 641

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

GB

⚠ Important Safety Information

You MUST read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department on 08705 727727

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Remove all packaging before using the cooker.
- Ensure that the electrical supply complies with the type stated on the rating plate.
- Do not attempt to modify the cooker in any way.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob hotplates as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob hotplates. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above the cooker.

Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

Hints and Tips

Environmental information

CE This appliance is manufactured according to the following EEC directives:
73/23 EEC - 90/683 EEC - 93/68 EEC - 89/336 EEC current edition.

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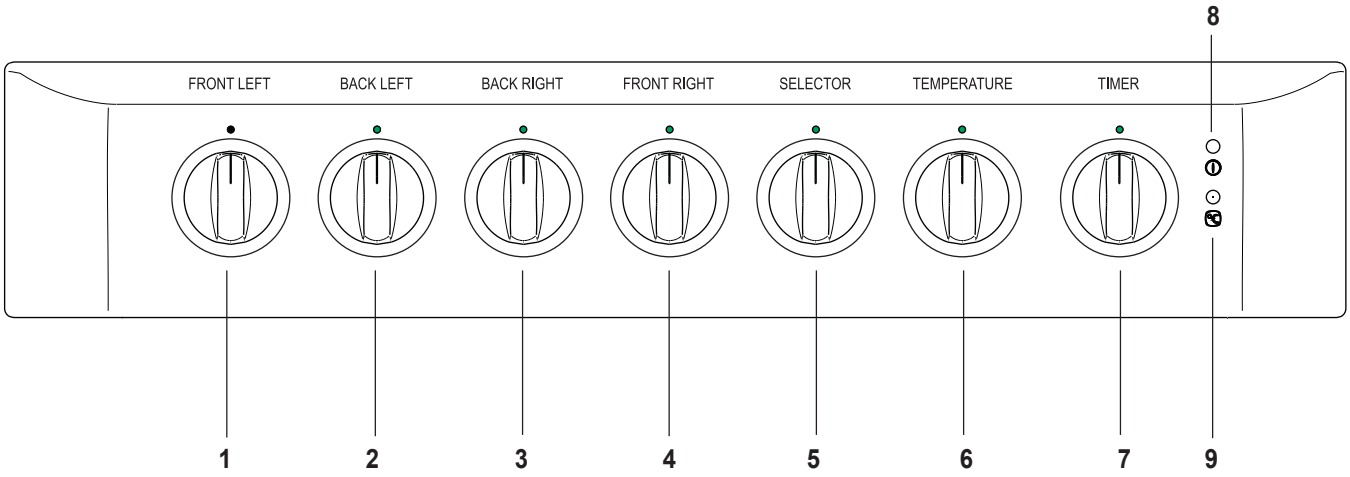
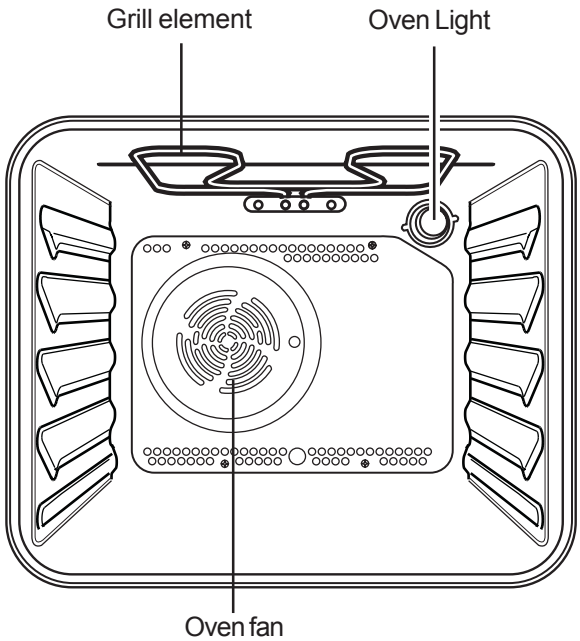
Control Panel

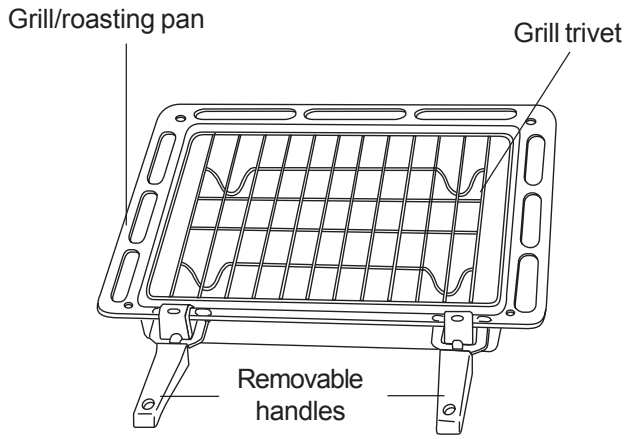


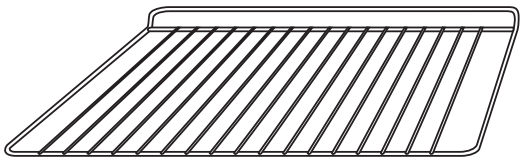
1. Front left hotplate control knob
2. Back left hotplate control knob
3. Back right hotplate control knob
4. Front right hotplate control knob
5. Oven function control knob
6. Oven thermostat control knob
7. Minute Minder
8. Mains Pilot Light
9. Oven Thermostat Pilot Light

The Oven Cavity



Accessories

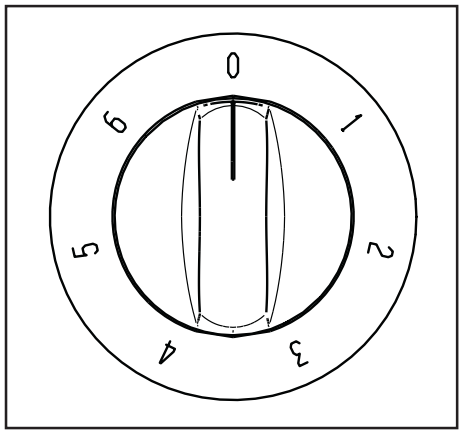




2 anti-tip shelves

Operation

Electric Hotplates



To switch on a hotplate, turn the relevant control knob to the required heat setting.

The control knob is numbered 1 - 6

0 - OFF

1 - Minimum

6 - Maximum.

The hob has two types of hotplates:

Normal Hotplates (Back right and left)
We recommend the plates are switched to maximum (6) for a short while to boost the plate, and then adjusted to the required setting.

Rapid Hotplates (Front right and left)
The rapid hotplates will heat up more quickly than a normal plate.

It is important to note that the plate may smoke and produce a slightly unpleasant odour when used for the first time. This is quite normal and will disappear after a short while.

Suggestions for the correct setting of the plates are given in the following table.

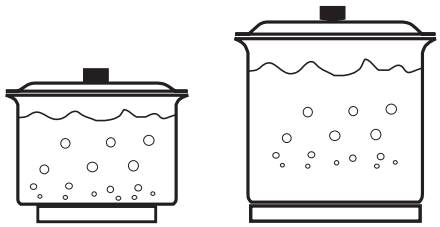
OFF	**0**	
Very Gentle	**1**	To keep food warm To melt butter and chocolate
Gentle	**2**	To prepare cream-sauces, stews and milk puddings or to fry eggs
Slow	**3**	Dried vegetables, frozen food, fruit, boiling water or milk
Medium	**4**	Boiled potatoes, fresh vegetables, pâtés, soups, broths, pancakes or fish
High	**5**	Larger stews, meat roll, fish, omelettes, steaks
Fast	**6**	Steaks, escalopes and frying.

Hints and Tips

Saucepans for use on solid plates should have several characteristics:

- They should be fairly heavy duty
- They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.
- They should have a flat base to ensure good contact with the plate.

This is particularly important when using pans for high temperature frying or pressure cooking.

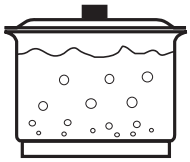


As soon as liquid starts boiling, turn down the plate control knob so that it will barely keep the liquid simmering.

You can switch off the plate a short while before you finish cooking, and the final stage will be completed on the accumulated heat. Similarly, stews etc. cooked in well covered saucepans cook at lower temperature which is more economical.

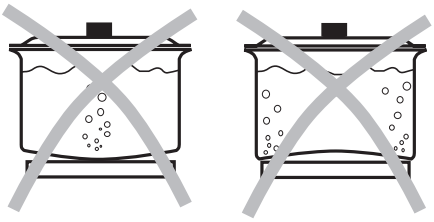
Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.



Take care never to lean or reach over a hot electric plate. Always point pan handles inward or over the work surface next to the hob to avoid accidentally knocking over a pan as you pass by.

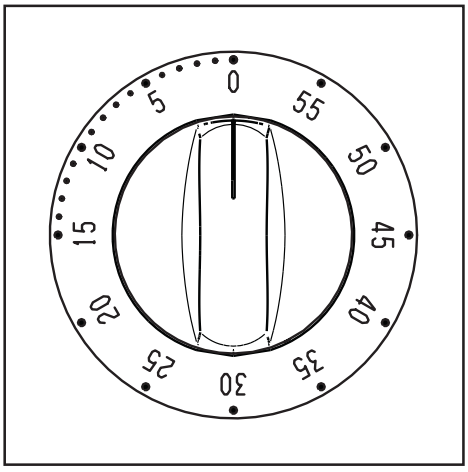
Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.



If the control knobs become difficult to turn, please contact your local Zanussi Service Centre.

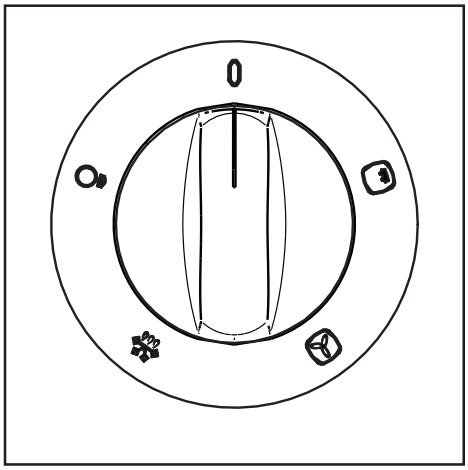
The Minute Minder

The minute minder will mark the end of a timed period with an acoustic alarm. The maximum timing is 60 minutes.
Turn the Minute Minder knob clockwise to the maximum time position, then turn it back to the required time.
The Minute minder will not affect in any way the oven operation, if it is in use.



Electric Oven

Oven Function Control Knob



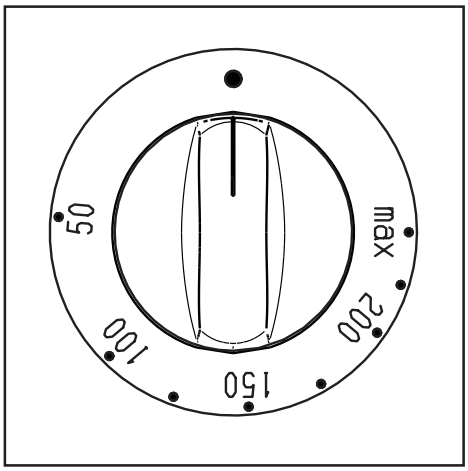
Oven Light - The oven light will be on without any cooking function

Defrost Setting - This setting is intended to assist in thawing of frozen food .

Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

Grill - The heat comes only from the top element.

Thermostat Control Knob



Turn the thermostat control knob clockwise to select temperatures between 50°C and about 230°C (max).

Mains On Light

The mains on light will come on when any function (oven or hob) is selected.

Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Before the First Use of the Oven

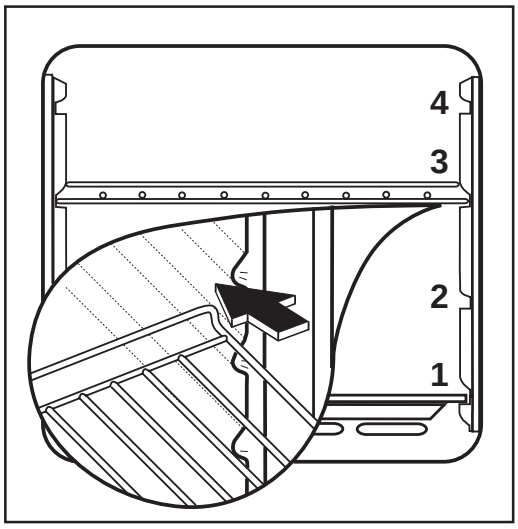
*Remove **all packaging**, both inside and outside the oven, before using the oven.*

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Switch the oven function control knob to fan cooking .
2. Set the thermostat control knob to MAX.
3. Open a window for ventilation.
4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function for approximately 5-10 minutes.

Using the Oven



Always cook with the oven door closed.
Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.

The oven has four shelf levels, and is supplied with two shelves.
The shelf positions are counted from the bottom of the oven as shown in the diagram.
It is important that these shelves are correctly positioned as shown in the diagram.
•Do not place cookware directly on the oven base.

Hints and Tips

Condensation and Steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.
If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.
To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Storage Drawer

The storage drawer is located underneath the oven cavity.

During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.

Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.

Using the Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantages of cooking with this function are:

- **Faster Preheating**
  As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**
  Fan oven cooking generally requires lower temperatures than conventional cooking.
  Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**
  The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.
  This is quite usual. There is no mixing of flavours between dishes.

How to Use the Fan Oven

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show that the temperature is being maintained.

Hints and Tips

Shelf positions are not critical, but make sure the shelves are evenly spread.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

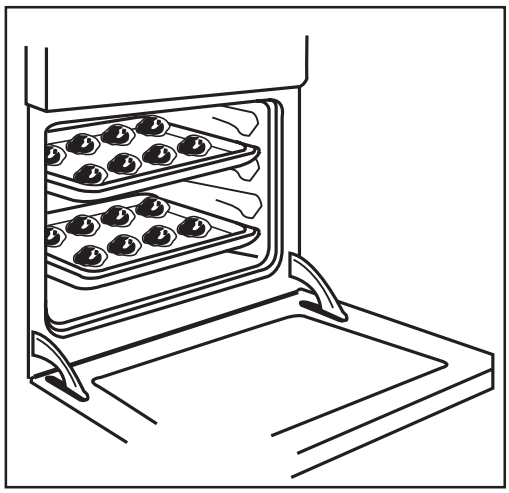
When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

The meat tin **should not** be placed on a heated hotplate or burner as this may cause the enamel to crack.



Cooking Chart

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

Food Position	Shelf	Cooking Temp (°C)	Cooking Time (minutes)
Biscuits	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	180 - 190	10 - 20
Bread		210 - 220	25 - 30
Casseroles		130 - 140	2½ - 3 h.
Cakes:			
- Small and queen		160-170	18 - 25
- Sponges		160 - 170	18 - 20
- Madeira		140 - 150	1¼ - 1½ h.
- Rich Fruit		130 - 140	2¼ - 2½ h.
- Christmas		130 - 140	3 - 4½ h.
- Meringues		90 - 100	2½ - 3 h.
Fish		170 - 190	20 - 30
Fruit Pies and Crumbles		190 - 200	40 - 50
Milk Puddings		130 - 140	1½ - 2 h.
Pastry:			
- Choux		190 - 200	30 - 35
- Shortcrust		190 - 200	15 - 20
- Flaky		190 - 200	25 - 40
- Puff		210 - 220	25 - 40
Plate Tarts		180	25 - 45
Quiches/Flans		180 - 210	25 - 45
Scones		210 - 220	8 - 10
Roasting:			
Meat & Poultry		160 - 180	see roasting chart

Roasting Chart

Meat	Cooking Time
Beef	20-35 mins per 1/2kg (lb) + **20-35 mins**
Beef, boned	25-35 mins per 1/2kg (lb) + **25-35 mins**
Mutton and Lamb	25-35 mins per 1/2kg (lb) + **25-35 mins**
Pork and Veal	30-40 mins per 1/2kg (lb) + **30-40 mins**
Ham	30-40 mins per 1/2kg (lb) + **30-40 mins**
Chicken	15-20 mins per 1/2kg (lb) + **20 mins**
Turkey and Goose	15-20 mins per 1/2kg (lb) up to 3.5kg (7lb) + **15 mins per 1/2kg** over 3.5kg (7lb)
Duck	25-35 mins per 1/2kg (lb) + **20 mins**

When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.
This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

1. Turn the oven function control knob to .
2. **Ensure the thermostat control knob is in the OFF position.**

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the following table for approximate defrosting times.

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature, the longer the defrosting time.

Grilling

Grilling must be carried out with the oven door closed. The grill pan handles must be removed from the pan.

How to Use the Grill

1. Turn the oven control function knob to .
2. Turn the thermostat control knob to the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

During cooking, the thermostat control light will operate in the same way as described for the fan oven function.

Hints and Tips

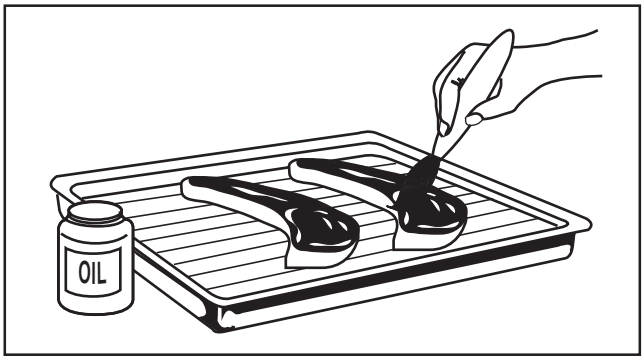
- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air and to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.

Cooking chart

Cooking time depends on the thickness of the meat and not on its weight.

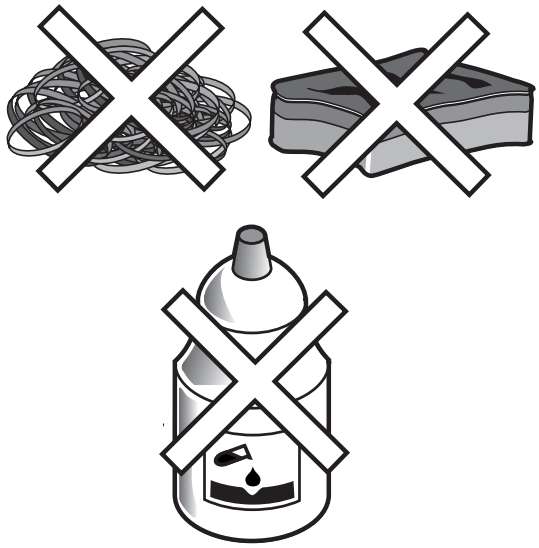
Type of food		Mins per side
Bacon rashers		2 - 5
Chicken joints		15 - 20
Gammon rashers		5 - 8
Lamb chops		6 - 12
Pork chops		10 - 15
Sausages (turning as required)		10 - 12
Steaks (average thickness)	Rare	3 - 6
	Medium	6 - 10
	Well done	8 - 12
Toast		1 - 1 1/2



Maintenance and Cleaning

*Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the cooker from the electricity supply.*

This appliance cannot be cleaned with steam or with a steam cleaning machine.



The Hob Top

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.
Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little wasing up liquid has been added. Avoid the use of the following:
- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

The Hotplates

Spills onto the actual plate should be removed using warm water and a soft brush, nylon or plastic scourer. To keep the plates looking as new, hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products (follow the manufacturer's instruction for use).
Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Drying

Important: After cleaning, dry the hotplates thoroughly by switching on to a low-medium setting for a few minutes.

Restoring

To maintain the appearance of your sealed hotplates apply a little salt-free vegetable oil or restorative agent (i.e. "Collo Electrol", or Minky Hotplate Cleaning Cloths) periodically.

To apply vegetable oil: first heat the hotplate on a medium setting for 30 seconds then turn off. Pour a very small amount of salt-free oil onto a dry cloth or kitchen paper. Apply a thin coat of oil to the hotplate surface and wipe off any excess. Heat the hotplate on a medium setting for 1 minute.

To apply restorative agent: first heat the hotplate on a medium setting for 30 seconds then turn off. Apply a very thin coating of Collo Electrol (using the applicator). Heat the hotplate on a high setting for 2-3 minutes to cure. Some smoke will occur, this is normal and nontoxic. (NB: this product is a resorative agent not a cleanser. It is available from hardware stores).

Stainless steel parts: the stainless steel spill rings may become straw coloured with use. Use a proprietary stainless steel cleaner to remove this straw discolouration. This also applies to the area around the hotplates on stainless steel hobs.

Cleaning the Oven

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.

DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Replacing the Oven Light

Disconnect the appliance from the electricity supply.

If the oven bulb needs replacing, it must comply with the following specifications: electric power, 15W; electric rate, 230V (50 Hz); resistant to temperatures of 300°C; connection type: E14. These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace it with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.

Oven Cavity

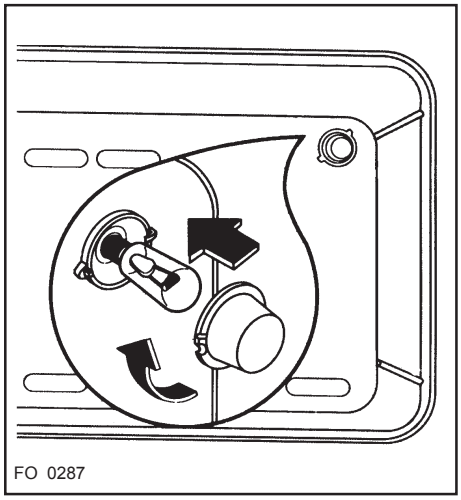
The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

If the soilage has become set, after the oven has cooled down, the following process will help to soften the splatters to help make cleaning easier.

1. Place the grill/ meat pan on the oven shelf positioned in the lowest runner.
2. Add a few drops of washing-up liquid to the pan and fill to about 12 mm. with boiling water from the kettle.
3. Close the oven door, turn the oven function knob on fan oven and set the thermostat knob on 50°C.
4. After 15 minutes, turn off the thermostat and allow the fan oven to continue without heat for a further 5 minutes, when the temperature of the water will have cooled down.
5. Carefully remove the pan of water from the oven and use normal oven cleaners to clean away soil residues.
6. Leave a little of the soapy water to soak into any burned on spillage on the floor of the oven for a longer time if necessary.

Oven Shelves

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.



FO 0287

Something Not Working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Force Centre.
IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ The hob hotplate does not heat up.	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the correct control knob has been turned.
■ The plate is not giving satisfactory results	◆ Check the plate is clean and dry ◆ Check the cooking pan is the correct size for the plate. ◆ Check the cooking pan has a flat bottom ◆ Check the setting is correct for the type of cooking.
■ The oven does not come on	◆ Check that both a cooking function and temperature have been selected. ◆ Check that the socket switch or the switch from the mains supply to the cooker are ON.
■ The oven temperature light does not come on	◆ Select a temperature with the thermostat control knob ◆ Select a function with the oven function control knob.
■ The oven light does not come on	◆ Select a function with the oven function control knob ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter “Using the Oven”. ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
■ The oven fan is noisy	◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

If after all these checks, the cooker still does not work, contact your local Zanussi Service Force Centre.

Service and Spare Parts

SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

For Customer Service in the Republic of Ireland please contact us at the address below:

Zanussi-Electrolux
Electrolux Group (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland

Tel: +353 (0) 1 4090 751
Email: service.eid@electrolux.ie

Before calling out an engineer, please ensure you have read the details under the heading “Something Not Working.”
When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi-Electrolux
Cornwall House
55-77 High Street
Slough
Berkshire
SL1 1DZ
08705 727727 (*)

* calls to this number may be recorded for training purposes.

Guarantee Conditions

Zanussi Guarantee Conditions

We, Zanussi, undertake that if, within 12 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Zanussi Service Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside European Community (EC) or European Free Trade Area.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 0434 39 4700
Sweden	Stockholm	+46 (0) 8 672 53 90
UK	Slough	+44 (0) 1753 219897

Instructions for the Installer

Technical Data

Appliance Class 2 sub class 1 and Class 1

Dimensions

Height	900 mm
Depth	600 mm
Width	600 mm
Oven Capacity	56 litres / 1.97 Cu. ft

Hob

Front left heating plate (rapid)	2000 W/Ø180 mm
Back left heating plate (normal)	1000 W/Ø145 mm
Back right heating plate (normal)	1500 W/Ø180 mm
Front right heating plate (rapid)	1500 W/Ø145 mm
Hob total rating	6000 W

Oven

Convection Heating Element	2000 W
Grill Element	1650 W
Convection Fan	30 W
Oven light	25 W
Total rating	2055 W

Cooker rating (total)	8045 W
Supply voltage (50 Hz)	230 V

Important Safety Requirements

This cooker must be installed in accordance with the IEE Wiring Regulations (Current Edition).
Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

Location

Any adjacent cabinets or walls must not exceed the cooker's height.
The cooker may be located in a kitchen, a kitchen/ diner or bed sitting room, but not in a bathroom or shower room.
The minimum distance combustible material can be fitted above the cooker in line with the edges of the cooker is 420 mm. If it is fitted below 420 mm. a space of 50 mm. must be allowed from the edges of the cooker.
The minimum distance combustible material can be fitted directly above the cooker is 700 mm.

This appliance cannot be positioned on a base.

Electrical connections

Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS COOKER MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This cooker is designed to be connected to a 230V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

The cooker is supplied without supply cord. A 3 core flexible supply cord must be fitted, in accordance with the specification given in the relevant tables.

1) Loosen the two fixing screws securing the back protective screen of the cooker, then lift it up and remove it. This will expose the terminal block on the right bottom corner.
2) Loosen the two cable clamp screws and lift the top section of the clamp enough to allow the cable to be passed through.
3) Connect the red (live) wire to the terminal which is marked with the letter "L".
4) Connect the black (neutral) wire to the terminal which is marked with the letter "N".
5) After fitting a green or yellow/green sleeve over the bare copper wire (earth wire), connect the exposed end to the terminal which is marked with the earth symbol ⏚ or with the letter "E"coloured green and yellow.

NOTE:

The earth wire should be about 2 cm longer than the live and neutral wires.

6) Secure the cable by means of the clamp screws and refit the back protective screen.

The cooker should be connected to a double pole switch with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations. The switch should be sited within 2m from the cooker and easily accessible upon completion of the installation.

The switch must not break the yellow and green earth cable at any point. The earth wire should be about 2 cm longer than the live and neutral wires.

Ensure that the hob supply cable does not come into contact with surfaces with temperatures higher than 50 deg. C.

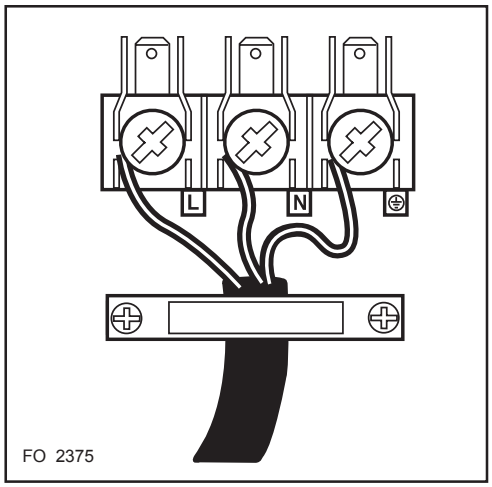
Supply Cable Specifications

For Uk use only

Connection via	Min. size Cable/flex	Cable / flex type	Fuse
• Cooker Control Circuit	6 mm^2	H05 VV-F	30 A

For Europe use only

Min. size Cable/flex	Cable / flex type	Fuse
3x 2.5 mm^2	H05 RR-F	30 A



-	ES	DA	DE	EL	EN	FR	IT	NL	PT	SV	FI	
1	Fabricante	Mærke	Hersteller	Προμηθευτής	Manufacturer	Fabricant	Costruttore	Fabrikant	Fabricante	Leverantör	Tavarantoimittaja	ZANUSSI Electrolux
2	Modelo	Model	Modell	Μοντέλο	Model	Modèle	Modello	Model	Modelo	Modell	Malli	ZCE640/ZCE641
3 ●	Clase de eficiencia energética	Relativt energiforbrug	Energieeffizienzklasse	Τάξη ενεργειακής απόδοσης	Energy efficiency class	Classement selon son efficacité énergétique	Classe di efficienza energetica	Energie-efficiëntieklasse	Classe de eficiência energética	Energieffektivitetsklass	Energiatehokkuusluokka	A
4	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
5	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	
	Consumo de energía Función de calentamiento:	Energiforbrug Opvarmningsfunktion:	Energieverbrauch Beheizung:	Κατανάλωση ενέργειας Λειτουργία θέρμανσης	Energy consumption Heating function:	Consommation d'énergie Fonction chauffage:	Consumo di energia Funzione di riscaldamento:	Energieverbruik Verhittingsfunctie:	Consumo de energia Função de aquecimento:	Energiförbrukning Värmningsfunktion:	Energiankulutus Kuumennusta pa:	
6	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
7	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	0,78 kWh
8	- Vapor	- Damp	- Dampf	- Ατμοσ	- Steam	- Vapeur	- Vapore	- Stoom	- Vapor	- Anga	- Höyry	
9	Volumen neto (litros)	Nettovolumen (liter)	Nettovolumen (Liter)	Ωφέλιμος όγκος (λίτρα)	Usable volume (litres)	Volume utile (litres)	Volume utile (litri)	Netto volume (liter)	Volume útil Litros	Användbar volym (liter)	Käyttötilavuus (litraa)	56
●● ●●● ●●●●	Tipo: - Pequeño - Medio - Grande	Type: - Lille - Mellemstort - Stort	Typ: - Klein - Mittel - Groß	Τύπος: - Μικρός - Μεσαίος - Μεγάλος	Size: - Small - Medium - Large	Type: - Faible volume - Volume moyen - Grand volume	Tipo: - Piccolo - Medio - Grande	Type: - Klein - Middelgroot - Groot	Tipo - pequeno - médio - grande	Storlek: - Liten - Medelstor - Stor	Koko: - Pieni - Keskikokoinen - Suuri	
	Tiempo de cocción con carga normal:	Tilberedningstid ved standardbelastning:	Kochzeit bei Standardbeladung:	Χρόνος για ψήσιμο τυποποιημένου φορτίου:	Time to cook standard load:	Temps de cuisson en charge normale:	Tempo necessario per cottura carico normale:	Bereidingstijd bij standaardbelasting:	Tempo de cozedura da carga-padrão:	Tillagningstid för en standardlast:	Paistoaika vakiokuormalla:	
10	- Calentamiento convencional	- Traditionel opvarmning	- Konventionelle Beheizung	- Συμβατική	- Conventional	- Classique	- Convezione naturale	- Conventioneel	- Convencional	- Konventionell värmning	- Ylä-alalämpö	
11	- Convección forzada	- Varmluft	- Um/Heißluft	- Με κυκλοφορία θερμού αέρα	- Forced air convection	- Convection forcée	- Convezione forzata	- Geforceerde luchtconvectie	- Convecção forçada de ar	- Värmning med varmluft	- Kiertoilma	41 min.
12	Superficie de la placa de cocción de mayor tamaño	Arealet af den største bageplade	Größe des größten Backblechs	Η μεγαλύτερη επιφάνεια ψησίματος εκφραζόμενη	The area of the largest baking sheet	Aire de la surface de la plus grande plaque pour patisserie	Superficie del piano di cottura più grande	Oppervlakte van de grootste bakplaat	Área da superfície da maior placa de pastelaria	Ytan för den största bakplåten	Suurimman leivinpellin ala	1040 cm²
13	Ruido [dB (A) re 1 pW]	Lydeffektniveau dB (A) (Støj)	Geräusch (dB (A) re 1 pW)	Ξόρυβος [dB (A) ανά 1 pW]	Noise (dB (A) re 1 pW)	Bruit [dB (A) re 1 pW]	Rumore [dB (A) re 1 pW]	Geluidsniveau dB (A) re 1 pW	Nivel de ruído dB (A) re 1 pW	Bullernivå dB (A)	Ääni (dB (A) re 1 pW)	

● Más eficiente / Lavt forbrug / Niedriger Verbrauch / Πιο αποδοτικό / More efficient / Économe

Bassi consumi / Efficiënt / Mais eficiente / Låg förbrukning / Vähän kuluttava

A B C D E F G

Menos eficiente / Højt forbrug / Hoher Verbrauch / Λιότερο αποδοτικό / Less efficient / Peu économe

Alti consumi / Inefficiënt / Menos eficiente / Hög förbrukning / Paljon kuluttava

●● 12 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ < 35 l
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

●●● 35 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ < 65 l
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

●●●● 65 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/
Netto volume/Volume útil/Användbar volym/Käyttötilavuus

2002/40/EC

CUSTOMER CARE

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Grafiche MDM - Forlì

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.